

# Irkuck

- Gravity **25.1 BLG**
- ABV ---
- IBU **72**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (64.5%)	79 %	6
Grain	Oats, Flaked	1.5 kg (16.1%)	80 %	2
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.4%)	75 %	150
Grain	Carafa III	0.3 kg (3.2%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe z Jacka Danielsa	50 g	Secondary	5 day(s)